



## PANIFICIO CREMONA ITALIA

Our mission is to satisfy all consumers, by placing bakery products at the center. Our vocation is to present traditional flavors and products, by innovating the preparation mode; so that even those who suffer from allergies or those who are pursuing dietary choices can be included. All our products are made with biga, which is a 24-hours pre-leavened dough. These products are characterized by long leavening times.

# IL NOSTRO GRUPPO

PANIFICIO  
CREMONA  
ITALIA

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CREMONA  
ITALIA

BIO

## PRODUZIONE

TUTTI I PRODOTTI SONO  
FATTI CON L'USO DI UNA BIGA  
LIEVITATA OLTRE LE 48 ORE

CHE GARANTISCE GUSTO, FRAGRANZA E STABILITÀ, OLTRE AD UN SAPORE INCONFONDIBILE. LA NOSTRA QUALITÀ DERIVA DALL'USO DI MATERIE PRIME SELEZIONATE COME MOZZARELLA AL 100% E NON FORMAGGIO FUSO, OLIO EXTRAVERGINE DI OLIVA, POLPA DI POMODORO DI PRIMA SCELTA.

I PRODOTTI SONO LAVORATI  
A MANO E REALIZZATI CON  
LUNGHI TEMPI DI LIEVITAZIONE

ABBIAMO SCELTO INFATTI DI MANTENERE UN PROCESSO CHE SEBBENE SIA SOTTOPOSTO A RIGIDI CONTROLLI DI QUALITÀ ED UTILIZZI TECNOLOGIE CHE GARANTISCONO LA SICUREZZA DEL PRODOTTO, POSSA ANCORA VALORIZZARE AL MEGLIO LA MANUALITÀ E L'ESPERIENZA DELL'UOMO.

I PRODOTTI SONO CARATTERIZZATI DA UNA LUNGA VITA RESIDUA DOPO L'AVVENUTA COTTURA FINALE.



BIGA DI 48 ORE DI LIEVITAZIONE



LUNGA VITA RESIDUA DOPO LA COTTURA FINALE

# BREAD

## Spiga di grano

0045



TEMPO COTTURA

ventilated oven  
- already hot  
14/16 min



°C COTTURA

210°C

made with 30% of biga in weight on the dough, this product is very fragrant, scented and seasoned with extra virgin olive oil. The cutting with the tips recalls the appearance of a baguette, remaining in fact a ciabatta that lends itself to single-dose sale.

PESO x Pc (g)

250

PESO x BOX (g)

8000

EAN BOX

8033324960455

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

4

## Ciabatta rustica

0002



TEMPO COTTURA

ventilated oven  
- already hot  
12/14 min



°C COTTURA

210°C

made with 30% of biga in weight on the dough, this product is very fragrant, scented and seasoned with extra virgin olive oil. It looks like a big breadstick.

PESO x Pc (g)

250

PESO x BOX (g)

8000

EAN BOX

8033324960028

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

4

## Pane cristallo 250 gr

0050



TEMPO COTTURA

ventilated oven  
- already hot 6/7  
min



°C COTTURA

200°C

it is a product linked to Mediterranean tradition, it is a very old bread characterized by a very thin and friable crust and a dough rich in alveolus. The product is made with Biga 100% in weight on flour and 70% in weight on water flour.

PESO x Pc (g)

250

PESO x BOX (g)

6000

EAN BOX

8033324960509

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

4

## Ciambella

C0120



TEMPO COTTURA

ventilated oven  
- already hot 10/12  
min



°C COTTURA

180°C

the typical durum wheat donut, a traditional product, characterized by a crisp and soft crust on the inside.

PESO x Pc (g)

200

PESO x BOX (g)

4000

EAN BOX

8033324961209

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8

## Ciaccio 120 gr

0021



TEMPO COTTURA

ventilated oven  
- already hot 6/7  
min



°C COTTURA

180°C

the big size of our chicco di grano in 120 grams: a bread with extra-virgin olive oil, characterized by a dough rich in biga (over 30% in weight with respect to flour) and an original shape. The product has a fragrant and scented crust and it is soft and rich in alveolus inside.

PESO x Pc (g)

120

PESO x BOX (g)

3840

EAN BOX

8033324960219

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8

## Ciabatta campagnola

0003



TEMPO COTTURA

ventilated oven  
- already hot  
14/16 min



°C COTTURA

180°C

our ciabattina is a product of the tradition. Born in Veneto, it is characterized by a high percentage of water. This product is made according to the traditional process. Among its ingredients, it has biga at 30% in weight on flour.

PESO x Pc (g)

100

PESO x BOX (g)

8000

EAN BOX

8033324960035

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

4



## Ciabatta campagnola con le olive

0005



TEMPO COTTURA

ventilated oven  
- already hot  
14/16 min



°C COTTURA

180°C

it is a variant with olives (11%) of classic ciabatta. This is a product of the tradition, born in Veneto and characterized by a high percentage of water. Our ciabattina is made according to the traditional process. Among its ingredients, it has biga at 30% in weight on flour.

PESO x Pc (g)

100

PESO x BOX (g)

8000

EAN BOX

8033324960059

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

4

## Ciabatta campagnola con le noci

0006



TEMPO COTTURA

ventilated oven  
- already hot  
14/16 min



°C COTTURA

180°C

it is a variant with walnuts (11%) of classic ciabatta. This is a product of the tradition, born in Veneto and characterized by a high percentage of water. Our ciabattina is made according to the traditional process. Among its ingredients, it has biga at 30% in weight on flour.

PESO x Pc (g)

100

PESO x BOX (g)

8000

EAN BOX

8033324960066

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

4

## Chicco di grano

0009



TEMPO COTTURA

ventilated oven -  
already hot 8/10  
min



°C COTTURA

180°C

it's our best seller: a bread with extra-virgin olive oil, characterized by a dough rich in biga (over 30% in weight with respect to flour) and an original shape. The product has a fragrant and scented crust and it is soft and rich in alveolus inside.

PESO x Pc (g)

65

PESO x BOX (g)

8000

EAN BOX

8033324960097

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

4

## Chicco di grano

0058



TEMPO COTTURA

ventilated oven -  
already hot 8/10  
min



°C COTTURA

180°C

it's our best seller: a bread with extra-virgin olive oil, characterized by a dough rich in biga (over 30% in weight with respect to flour) and an original shape. The product has a fragrant and scented crust and it is soft and rich in alveolus inside.

PESO x Pc (g)

50

PESO x BOX (g)

7300

EAN BOX

8033324960585

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

4

## Chicco di grano tipo integrale

0010



TEMPO COTTURA

ventilated oven  
- already hot  
14/16 min



°C COTTURA

180°C

it's the whole variant of our chicco di grano: a bread characterized by a dough rich in biga (over 30% in weight with respect to flour) and an original shape. The product has a fragrant and scented crust and it is soft and rich in alveolus inside. Compared to the neutral product, the dough of this variant is made with multigrains flours.

PESO x Pc (g)

65

PESO x BOX (g)

8000

EAN BOX

8033324960103

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

4

## Chicco multicereali

0012



TEMPO COTTURA

ventilated oven  
- already hot  
14/16 min



°C COTTURA

180°C

it's the multigrains variant of our chicco di grano: a bread that is characterized by a dough rich in biga (over 30% in weight with respect to flour) and an original shape. The product has a fragrant and scented crust and it is soft and rich in alveolus inside. Compared to the neutral product, the dough of this variant is made with multigrains flours.

PESO x Pc (g)

65

PESO x BOX (g)

8000

EAN BOX

8033324960127

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

4



## Chicco con grano Khorasan Kamut° BIO

BS0081U



TEMPO COTTURA

ventilated oven  
- already hot 3/4  
min



°C COTTURA

180°C

it's the Organic variant and with kamut flour of our chicco di grano: like all our products with Khorasan wheat, our chicco can be sold as a product of Kamut® too. It represents a "wellness solution", enclosed in a soft and tasty sandwich. In particular, our recipe includes the use of a very high percentage of flour with Khorasan Kamut® bio wheat (80%), and the remaining 20% is biga.

+BIO

PESO x Pc (g)

65

PESO x BOX (g)

4000

EAN BOX

8033324967997

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8

## Tartaruga bianca

0013



TEMPO COTTURA

ventilated oven  
- already hot 10/12  
min



°C COTTURA

180°C

it contains a very high percentage of biga, in a ratio of approximately 100% on flour. Thanks to this choice, our product can benefit from a better digestibility, also due to a low yeast content, replaced by biga, as well as a unique flavor and fragrance. The molded shape allows the product to emerge with all its taste in a turtle shape with very noticeable engravings, that are the result of a long leavening.

PESO x Pc (g)

85

PESO x BOX (g)

6500

EAN BOX

8033324960134

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

4

## Minitartaruga integrale

0016



TEMPO COTTURA

ventilated oven  
- already hot 10/12  
min



°C COTTURA

180°C

whole wheat variant of the turtle: a 100% whole product with 50% of wholemeal chaff by weight on flour. The result is a soft product, rich in fibers, with a reduced content of yeasts.

PESO x Pc (g)

50

PESO x BOX (g)

3500

EAN BOX

8033324960165

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

9

## Pane arabo

0004



TEMPO COTTURA

ventilated oven  
- already hot 4/5  
min



°C COTTURA

180°C

the experience of "a long time ago" bread line: Arab bread is a product of the tradition, it's very ancient and difficult to make; because it must be soft, smooth and should not crack. It must also be suitable for the different baking requirements according to the area. Our challenge was to create a unique product, starting from the simple and artisan recipe: it is made with BIGA at 30% in weight and the process requires long leavening times.

PESO x Pc (g)

80

PESO x BOX (g)

4000

EAN BOX

8033324960042

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8

## Coroncina al latte

0095



TEMPO COTTURA

ventilated oven  
- already hot 8/10  
min



°C COTTURA

180°C

Our interpretation of milk bread: a product characterized by 30% of biga in weight on flour and a significant percentage of milk. The crown mold, beyond the aesthetic appearance, is in fact a significant part of the production process and allows the product to grow more.

PESO x Pc (g)

65

PESO x BOX (g)

7000

EAN BOX

8033324960950

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

4

## Coroncina alla zucca

0071



TEMPO COTTURA

ventilated oven  
- already hot 10/12  
min



°C COTTURA

180°C

Our interpretation of pumpkin bread: a product characterized by 30% of biga in weight on flour and a significant percentage of pumpkin. The crown mold, beyond the aesthetic appearance, is in fact a significant part of the production process and allows the product to grow more.

PESO x Pc (g)

65

PESO x BOX (g)

3500

EAN BOX

8033324960714

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8

## Coroncina con grano Khorasan Kamut® BIO

BS0095



TEMPO COTTURA

ventilated oven  
- already hot 3/4  
min



°C COTTURA

180°C

it's a organic product and, like all our products with Khorasan wheat, our coroncina can be sold as a product of Kamut® too. It represents a "wellness solution", enclosed in a soft and tasty sandwich. In particular, our recipe includes the use of a very high percentage of flour with Khorasan Kamut® bio wheat (80%), and the remaining 20% is biga.

+BIO

PESO x Pc (g)

65

PESO x BOX (g)

3500

EAN BOX

8033324967003

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8

## Michetta classica

0096



TEMPO COTTURA

ventilated oven -  
already hot 8/10  
min



°C COTTURA

180°C

it's a revisiting of the classical michetta, the difference is that this one is not empty inside. It is made with 100% of biga in weight on the flour, and this allows to obtain a product with a long-lasting flavor after the gilding.

PESO x Pc (g)

75

PESO x BOX (g)

7000

EAN BOX

8033324960967

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

4

## Michetta soffiata vuota

0070



TEMPO COTTURA

ventilated oven  
- already hot 4/5  
min



°C COTTURA

180°C

the experience of "a long time ago" bread line: it's a revisiting of the classic empty inside michetta bread. It is made with 200% of biga in weight on the flour, and this allows to obtain a product with a long-lasting flavor after the gilding.

PESO x Pc (g)

70

PESO x BOX (g)

5000

EAN BOX

8033324960707

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

4

## Tartaruga soffiata

0219



TEMPO COTTURA

ventilated oven  
- already hot 4/5  
min



°C COTTURA

180°C

the experience of "a long time ago" bread line: it's a revisiting of the classic empty inside tartaruga bread. It is made with 200% of biga in weight on the flour, and this allows to obtain a product with a long-lasting flavor after the gilding.

PESO x Pc (g)

70

PESO x BOX (g)

4000

EAN BOX

8033324962190

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

4

## Bauletto mantovano

0214



TEMPO COTTURA

ventilated oven  
- already hot 4/5  
min



°C COTTURA

180°C

the experience of "a long time ago" bread line: it's a revisiting of the ancient recipe coming from the tradition of Mantova, the Gonzaga family town. Its made with 35% of biga in weight on the flour.

PESO x Pc (g)

75

PESO x BOX (g)

4000

EAN BOX

8033324962145

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8

## Kaiser veneto

0026



TEMPO COTTURA

ventilated oven  
- already hot 4/5  
min



°C COTTURA

180°C

the experience of "a long time ago" bread line: It is a very ancient product, of Venetian origin, the true kaiser as it was born! the particular shape is given by a very complex process that requires the product to be turned several times in the leavening phase, so as to absorb the condiment previously spread on the surface. The result is a product with a captivating shape that is very similar to a rose, hence the name "rosen".

PESO x Pc (g)

60

PESO x BOX (g)

4000

EAN BOX

8033324960264

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8

## Kaiser

0091



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

180°C

the history of this bread with Austrian origins dates back to two centuries ago and describes the way to feed of an emperor who suffered from digestive difficulties. It is a typical product of northern tradition. For its production, we follow the original process step by step, according to which the product is printed and screwed.

PESO x Pc (g)

60

PESO x BOX (g)

7200

EAN BOX

8033324960912

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

4

## Petalo latte e burro

0217



TEMPO COTTURA

ventilated oven -  
already hot 8/10  
min



°C COTTURA

180°C

bread of Venetian origin characterized by milk and butter, with 30% of biga in weight on the flour, and this allows to obtain a product with a long-lasting flavor after the gilding.

PESO x Pc (g)

60

PESO x BOX (g)

4000

EAN BOX

8033324962176

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

8

## Ufolotto al farro

0215



TEMPO COTTURA

ventilated oven -  
already hot 8/10  
min



°C COTTURA

180°C

spelled bread characterized by over 25% spelled: a cereal rich in fiber, vitamins and mineral salts. Made with 30% of biga in weight on the flour, and this allows to obtain a product with a long-lasting flavor after the gilding.

PESO x Pc (g)

60

PESO x BOX (g)

4000

EAN BOX

8033324962152

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

8

## Cerealino

0065



TEMPO COTTURA

ventilated oven -  
already hot 8/10  
min



°C COTTURA

180°C

it's a 6-cereals product, with 30% of biga: the dough is made with soft wheat flour, whole wheat flour, oat flour, soy grain, corn flakes flour, barley flour, rye flour. The dough contains sesame seeds, sunflower seeds, flax seeds and the product is covered with seeds of: poppy, flax, pumpkin and sunflower.

PESO x Pc (g)

50

PESO x BOX (g)

4500

EAN BOX

8033324960653

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

8

## Quadrotto ai cereali

0035



TEMPO COTTURA

ventilated oven -  
already hot 8/10  
min



°C COTTURA

180°C

it's a 6-cereals product, with 30% of biga: the dough is made with soft wheat flour, whole wheat flour, oat flour, soy grain, corn flakes flour, barley flour, rye flour. The dough contains sesame seeds, sunflower seeds, flax seeds and the product is covered with seeds of: poppy, flax, pumpkin and sunflower.

PESO x Pc (g)

80

PESO x BOX (g)

4000

EAN BOX

8033324960356

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

8

## Spighetta grani antichi con semi - ancient grains bread

BS0119



TEMPO COTTURA

ventilated oven -  
already hot 6/8  
min



°C COTTURA

180°C

bread made 100% organic ancient grains including maiorca grain, khorasan grain flaxseed and sesame seeds. It's include 20% biga dough.



PESO x Pc (g)

75

PESO x BOX (g)

5000

EAN BOX

8033324961193

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8



# MINIBREAD AND MIX

## Mix multicerealini integrali con semi

0036



TEMPO COTTURA

ventilated oven  
- already hot 3/5  
min



°C COTTURA

180°C

different multigrains product with seeds mixed packed, with 30% of biga: the dough is made with soft wheat flour, whole wheat flour, oat flour, soy grain, corn flakes flour, barley flour, rye flour. The dough contains sesame seeds, sunflower seeds, flax seeds and the product is covered with seeds of: poppy, flax, pumpkin and sunflower.

PESO x Pc (g)

50

PESO x BOX (g)

4000

EAN BOX

8033324960363

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

8

## Mix tavola

0218



TEMPO COTTURA

ventilated oven  
- already hot 3/5  
min



°C COTTURA

180°C

a mixed box for three different fine mignon breads: bananina mignon, wholemeal bananina and brioche bread. All products made with 30% of biga.

PESO x Pc (g)

30

PESO x BOX (g)

4000

EAN BOX

8033324962183

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8

## Bocconcino ai 6 cereali

0041



TEMPO COTTURA

ventilated oven  
- already hot 3/5  
min



°C COTTURA

180°C

it's a 6-cereals product, with 30% of biga: the dough is made with soft wheat flour, whole wheat flour, oat flour, soy grain, corn flakes flour, barley flour, rye flour. The dough contains sesame seeds, sunflower seeds, flax seeds and the product is covered with seeds of: poppy, flax, pumpkin and sunflower.

PESO x Pc (g)

50

PESO x BOX (g)

4000

EAN BOX

8033324960417

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

9

## Bocconcino al sesamo

0051



TEMPO COTTURA

ventilated oven  
- already hot 2/3  
min



°C COTTURA

180°C

small bread with sesame seeds: made with 30% of biga and with a sesame dough, it is a small product in terms of dimensions. It is extremely appropriate for fillings and in general for catering.

PESO x Pc (g)

40

PESO x BOX (g)

4000

EAN BOX

8033324960516

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8

## Bocconcino ai semi (lino, sesamo e fiocchi d'avena)

0052



TEMPO COTTURA

ventilated oven  
- already hot 2/3  
min



°C COTTURA

180°C

It is a small product covered with flaxseed, sesame and oat flakes. also excellent for fillings and for catering in general. made with biga 30% by weight on the flour.

PESO x Pc (g)

40

PESO x BOX (g)

4000

EAN BOX

8033324960523

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8

## Bocconcino semola

0008



TEMPO COTTURA

ventilated oven  
- already hot  
12/14 min



°C COTTURA

180°C

small bread with semolina: made with 30% of biga and with a sesame dough, it is a small product in terms of dimensions. It is extremely appropriate for fillings and in general for catering.

PESO x Pc (g)

65

PESO x BOX (g)

8000

EAN BOX

8033324960080

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

4

## Bocconcino bianco

0037



TEMPO COTTURA

ventilated oven  
- already hot 3/5  
min



°C COTTURA

180°C

small plain classic bread: made with 30% of biga, it is a small product in terms of dimensions. It is extremely appropriate for fillings and in general for catering.

PESO x Pc (g)

30

PESO x BOX (g)

4000

EAN BOX

8033324960370

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

9

## Bocconcino integrale

0040



TEMPO COTTURA

ventilated oven  
- already hot 2/3  
min



°C COTTURA

180°C

small whole wheat bread: made with 30% of biga, it is a small product in terms of dimensions. It is extremely appropriate for fillings and in general for catering.

PESO x Pc (g)

30

PESO x BOX (g)

4000

EAN BOX

8033324960400

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

9

## Bocconcino cerimonia

0049



TEMPO COTTURA

ventilated oven  
- already hot 2/3  
min



°C COTTURA

180°C

small plain classic cerimonia bread: made with 30% of biga soft and sweet, perfect for party. It is extremely appropriate for fillings and in general for catering.

PESO x Pc (g)

40

PESO x BOX (g)

4000

EAN BOX

8033324968994

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8

## Quadrato multicereali 35gr

0029



TEMPO COTTURA

ventilated oven  
- already hot 3/5  
min



°C COTTURA

180°C

it's a 6-cereals product, with 30% of biga: the dough is made with soft wheat flour, whole wheat flour, oat flour, soy grain, corn flakes flour, barley flour, rye flour. The dough contains sesame seeds, sunflower seeds, flax seeds and the product is covered with seeds of: poppy, flax, pumpkin and sunflower. ed il prodotto è ricoperto da semi di: papavero, lino, zucca, girasole.

PESO x Pc (g)

35

PESO x BOX (g)

4000

EAN BOX

8033324960295

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

8

## Bocconcino alle olive 30gr

0030



TEMPO COTTURA

ventilated oven  
- already hot 3/5  
min



°C COTTURA

180°C

excellent product for restaurant: it's made using 20% of biga and 15% of olives.

PESO x Pc (g)

30

PESO x BOX (g)

4000

EAN BOX

8033324960301

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

9

## Bocconcino alle noci 30gr

00282



TEMPO COTTURA

ventilated oven  
- already hot 3/5  
min



°C COTTURA

180°C

excellent product for restaurant: it's made using 20% of biga and 15% of walnuts.

PESO x Pc (g)

30

PESO x BOX (g)

4000

EAN BOX

8033324962824

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

9

## Bocconcino alla zucca 30gr

0283



TEMPO COTTURA

ventilated oven  
- already hot 3/5  
min



°C COTTURA

180°C

excellent product for restaurant: it's made using 20% of biga and rich in pumpkin in the dough.

PESO x Pc (g)

30

PESO x BOX (g)

4000

EAN BOX

8033324962831

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

## Chicco di grano mini 30gr.

0032



TEMPO COTTURA

ventilated oven  
- already hot 3/5  
min



°C COTTURA

180°C

excellent product for restaurant, it's mini size of our best seller chicco di grano bread: a bread with extra-virgin olive oil, characterized by a dough rich in biga (over 30% in weight with respect to flour) and an original shape. The product has a fragrant and scented crust and it is soft and rich in alveolus inside.

PESO x Pc (g)

30

PESO x BOX (g)

4500

EAN BOX

8033324960325

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8

## Bananina all'olio 30gr

0112



TEMPO COTTURA

ventilated oven  
- already hot 3/5  
min



°C COTTURA

180°C

excellent product for restaurant: it's made using 20% of biga and rich of extravirgin olive oil.

PESO x Pc (g)

30

PESO x BOX (g)

4000

EAN BOX

8033324961124

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

4

## Ciabattina campagnola 40gr

0176



TEMPO COTTURA

ventilated oven  
- already hot 3/5  
min



°C COTTURA

180°C

excellent product for restaurant: our ciabattina is a product of the tradition. Born in Veneto, it is characterized by a high percentage of water. This product is made according to the traditional process. Among its ingredients, it has biga at 30% in weight on flour.

PESO x Pc (g)

40

PESO x BOX (g)

5500

EAN BOX

8033324961766

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8

## Bananina con farina integrale 30gr

0203



TEMPO COTTURA

ventilated oven  
- already hot 3/5  
min



°C COTTURA

180°C

excellent product for restaurant: a bread characterized by a dough rich in biga (over 30% in weight with respect to flour) and an original shape. The product has a fragrant and scented crust and it is soft and rich in alveolus inside. Compared to the neutral product, the dough of this variant is made with multigrains flours.

PESO x Pc (g)

30

PESO x BOX (g)

5000

EAN BOX

8033324962039

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8

## Pan brioche 30gr

0206



TEMPO COTTURA

ventilated oven  
- already hot 3/5  
min



°C COTTURA

180°C

excellent product for restaurant: it's made using 20% of biga and with the characteristic of light sweet taste.

PESO x Pc (g)

30

PESO x BOX (g)

4000

EAN BOX

8033324962060

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8



## Spighetta 30gr

0208



TEMPO COTTURA

ventilated oven  
- already hot 3/5  
min



°C COTTURA

180°C

excellent product for restaurant: it's made using 20% of biga and rich of extravergin olive oil.

PESO x Pc (g)

30

PESO x BOX (g)

3500

EAN BOX

8033324962084

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8

## Mini hamburger con sesamo 30gr

0272



TEMPO COTTURA

ventilated oven  
- already hot 3/5  
min



°C COTTURA

180°C

excellent product for restaurant, the mini size of classic hamburger in italian style recipe

PESO x Pc (g)

30

PESO x BOX (g)

4000

EAN BOX

8033324962725

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

9

# ROLLED BREAD

## Filoncino Olive

0101C



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

200°C

this is a very stuffed baked product with a rolled shape with olives. The production process we apply is completely manual. The filoncino with olives contains 20% of olives with respect to the totality of the dough.

PESO x Pc (g)

110

PESO x BOX (g)

5000

EAN BOX

8033324961018

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

9

## Filoncino pancetta

0102C



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

200°C

this is a very stuffed baked product with a rolled shape with bacon. The production process we apply is completely manual. The filoncino with olives contains 20% of bacon with respect to the totality of the dough.

PESO x Pc (g)

110

PESO x BOX (g)

5000

EAN BOX

8033324961025

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

9

## Filoncino cioccolato

0103C



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

200°C

this is a very stuffed baked product with a rolled shape chocolate. The production process we apply is completely manual. The filoncino with chocolate contains 30% of chocolate with respect to the totality of the dough.

PESO x Pc (g)

120

PESO x BOX (g)

3000

EAN BOX

8033324961032

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

9

## Filoncino Cipolle

0104C



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

200°C

this is a very stuffed baked product with a rolled shape onions. The production process we apply is completely manual. The filoncino with onions contains 30% of onions with respect to the totality of the dough.

PESO x Pc (g)

110

PESO x BOX (g)

5000

EAN BOX

8033324961049

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

9

## Filoncino uvetta

0105C



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

200°C

this is a very stuffed baked product with a rolled shape with rising. The production process we apply is completely manual. The filoncino with raisin contains 40% of raisin with respect to the totality of the dough.

PESO x Pc (g)

120

PESO x BOX (g)

3000

EAN BOX

8033324961056

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

9

## Filoncino alle noci

0113C



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

200°C

this is a very stuffed baked product with a rolled shape with walnuts. The production process we apply is completely manual. The filoncino with walnuts contains 20% of walnuts with respect to the totality of the dough.

PESO x Pc (g)

110

PESO x BOX (g)

5000

EAN BOX

8033324961131

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

9

# PAN FOCACCIA

## Pan focaccia

0239



TEMPO COTTURA

ventilated oven  
- already hot 5/8  
min



°C COTTURA

180°C

focaccia bread with extra virgin olive oil and 30% of biga.

PESO x Pc (g)

250

PESO x BOX (g)

3000

EAN BOX

8033324962398

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8

## Pan focaccia alle cipolle

0241



TEMPO COTTURA

ventilated oven  
- already hot 5/8  
min



°C COTTURA

180°C

focaccia bread with extra virgin olive oil and 30% biga stuffed with julienne onions

PESO x Pc (g)

250

PESO x BOX (g)

3000

EAN BOX

8033324962411

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

8

## Pan focaccia al rosmarino

0240



TEMPO COTTURA

ventilated oven  
- already hot 5/8  
min



°C COTTURA

180°C

focaccia bread with extra virgin olive oil and 30% chariot enriched with rosemary in the dough

PESO x Pc (g)

250

PESO x BOX (g)

3000

EAN BOX

8033324962404

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8

## Pan focaccia al pomodoro

0243



TEMPO COTTURA

ventilated oven  
- already hot 5/8  
min



°C COTTURA

180°C

focaccia bread with extra virgin olive oil and 30% chariot with excellent tomato to be filled to taste

PESO x Pc (g)

250

PESO x BOX (g)

3000

EAN BOX

8033324962435

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

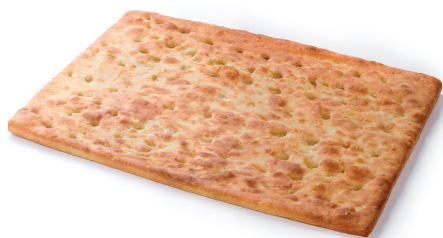
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# FOCACCIA

## Focaccia stirata (60cm\*40)

0201



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

210°C

the original Genoese focaccia. We make it with a dough made almost completely from biga and leavened 24 hours and only refreshed with flour. The product is pulled by hand and seasoned with lots of extra virgin olive oil.

PESO x Pc (g)

1150

PESO x BOX (g)

5750

EAN BOX

8033324962015

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

4

## Malformata con grano Khorasan KAMUT° BIO (30\*40)

IB0261



TEMPO COTTURA

ventilated oven  
- already hot 6/7 min



°C COTTURA

180°C

it's a focaccia bio with kamut flour. This product is unique because its dough is made up with 75% of Khorasan Kamut Bio wheat flour. The BIGA is organic and represents about 25% of the total. Extra virgin olive oil is present in a percentage of around 5%. Extra virgin olive oil and salt are also added to the top of the product. The original shape makes the product easily identifiable.



PESO x Pc (g)

500

PESO x BOX (g)

2500

EAN BOX

8033324968192

EAN CONFEZIONE

8033324962817

IVA %

4

BOX x STRATO

8

## Focaccia antica genova (30\*40)

10275



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

180°C

our traditional focaccia is made with 30% of biga in weight on the flour, it's pulled by hand and seasoned with extra virgin olive oil.

PESO x Pc (g)

750

PESO x BOX (g)

3000

EAN BOX

8033324968796

EAN CONFEZIONE

8033324962756

IVA %

4

BOX x STRATO

8

## Focaccia olive (30\*40)

10276



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

180°C

it's the variant with olives of our traditional focaccia. It's made with 30% of biga in weight on the flour, it's pulled by hand and seasoned with extra virgin olive oil. The product is enriched with 12% of olives both on the surface and inside the dough.

PESO x Pc (g)

750

PESO x BOX (g)

3000

EAN BOX

8033324968802

EAN CONFEZIONE

8033324962534

IVA %

4

BOX x STRATO

8

## Focaccia cipolle (30\*40)

10277



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

180°C

it's the variant with onions of our traditional focaccia. It's made with 30% of biga in weight on the flour, it's pulled by hand and seasoned with extra virgin olive oil. The product is enriched with 22% of onions.

PESO x Pc (g)

850

PESO x BOX (g)

3400

EAN BOX

8033324968819

EAN CONFEZIONE

8033324962541

IVA %

10

BOX x STRATO

8

## Focaccia pomodorini (30\*40)

10278



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

180°C

it's the variant with cherry tomatoes of our traditional focaccia. It's made with 30% of biga in weight on the flour, it's pulled by hand and seasoned with extra virgin olive oil. The product is enriched with 26% of cherry tomatoes.

PESO x Pc (g)

850

PESO x BOX (g)

3400

EAN BOX

8033324968826

EAN CONFEZIONE

8033324962558

IVA %

10

BOX x STRATO

8

## Focaccia al formaggio (30\*40)

10279



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

180°C

it's the variant with cheese s of our traditional focaccia. It's made with 30% of biga in weight on the flour, it's pulled by hand and seasoned with extra virgin olive oil.

PESO x Pc (g)

850

PESO x BOX (g)

3400

EAN BOX

8033324968758

EAN CONFEZIONE

8033324962794

IVA %

10

BOX x STRATO

8

## Focaccia ai 6 cereali (30\*40)

10298



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

180°C

it's the variant with six cereals of our traditional focaccia. It's made with 30% of biga in weight on the flour, it's pulled by hand and seasoned with extra virgin olive oil.

PESO x Pc (g)

750

PESO x BOX (g)

3000

EAN BOX

8033324968765

EAN CONFEZIONE

8033324963920

IVA %

10

BOX x STRATO

8

# PIZZA

## Base bianca per pizza (30\*40) 300 gr

10260



TEMPO COTTURA

ventilated oven -  
already hot 5 min



°C COTTURA

180°C

our 300 grams version of the white base of pizza is a seasoned product that is suitable for white dressing. It's made with 30% of biga in weight on flours.

PESO x Pc (g)

300

PESO x BOX (g)

1800

EAN BOX

8033324962855

EAN CONFEZIONE

8033324962602

IVA %

4

BOX x STRATO

8

## Base bianca per pizza (30\*40)

10283



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

180°C

our 550 grams version of the white base of pizza is a seasoned product that is suitable for white dressing. It's made with 30% of biga in weight on flours.

PESO x Pc (g)

550

PESO x BOX (g)

2200

EAN BOX

8033324968772

EAN CONFEZIONE

8033324962565

IVA %

4

BOX x STRATO

8

## Base rossa per pizza (30\*40)

10284



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

180°C

the red base of pizza is a seasoned product that is suitable for dressing and it's covered with our 100% Italian tomato pulp. It's made with 30% of biga in weight on flours.

PESO x Pc (g)

650

PESO x BOX (g)

2600

EAN BOX

8033324968789

EAN CONFEZIONE

8033324962572

IVA %

10

BOX x STRATO

8

## Pizza margherita bassa - imbustata monodose 560 gr

10259



TEMPO COTTURA

ventilated oven -  
already hot 8/10  
min



°C COTTURA

180°C

Our 580 grams pizza margherita is made with 30% of biga in weight, hand made and, after a long leavening, it is stuffed with selected raw materials such as: -MOZZARELLA: 100% cows' milk from Italian farms. -TOMATO PUREE/TOMATO PULP: 100% Italian origin. Mozzarella and tomato puree constitute about 60% of the total ingredients.

PESO x Pc (g)

560

PESO x BOX (g)

2800

EAN BOX

8033324962848

EAN CONFEZIONE

8033324962596

IVA %

10

BOX x STRATO

8

## Pizza margherita - imbustata monodose

10390



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

200°C

Our pizza margherita is made with 30% of biga in weight, it is then pulled by hand and, after a long leavening, it is stuffed with selected raw materials such as: -MOZZARELLA: 100% cows' milk from Italian farms. -TOMATO PUREE/TOMATO PULP: 100% Italian origin. Mozzarella and tomato puree constitute about 60% of the total ingredients.

PESO x Pc (g)

850

PESO x BOX (g)

3400

EAN BOX

8033324968840

EAN CONFEZIONE

8033324963517

IVA %

10

BOX x STRATO

8

## Pizza capricciosa - imbustata monodose

10391



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

200°C

Our pizza capricciosa is made with 30% of biga in weight, hand made and, after a long leavening, it is stuffed with selected raw materials such as: -MOZZARELLA: 100% Italian milk -TOMATO PUREE/TOMATO PULP: 100% Italian - first-quality vegetables: more than 10% Mozzarella, tomato puree and vegetables are about 60% of the total ingredients.

PESO x Pc (g)

900

PESO x BOX (g)

3600

EAN BOX

8033324968857

EAN CONFEZIONE

8033324963524

IVA %

10

BOX x STRATO

8



## Pizza montanara - imbustata monodose

10392



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

200°C

Our pizza montanara is made with 30% of biga in weight, hand made and, after a long leavening, it is stuffed with selected raw materials such as: -MOZZARELLA: 100% Italian milk -TOMATO PUREE/TOMATO PULP: 100% Italian - first-quality artichokes and mushrooms: more than 8% mozzarella, tomato puree and dressing are about 60% of the total ingredients.

PESO x Pc (g)

900

PESO x BOX (g)

3600

EAN BOX

8033324968864

EAN CONFEZIONE

8033324963531

IVA %

10

BOX x STRATO

8

## Pizza al prosciutto - imbustata monodose

10393



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

200°C

Our pizza with ham is made with 30% of biga in weight, hand made and, after a long leavening, it is stuffed with selected raw materials such as: -MOZZARELLA: 100% Italian milk -TOMATO PUREE/TOMATO PULP: 100% Italian - first quality ham cubes: more than 10% Mozzarella, tomato puree and ham are about 60% of the total ingredients.

PESO x Pc (g)

875

PESO x BOX (g)

3500

EAN BOX

8033324968871

EAN CONFEZIONE

8033324963937

IVA %

10

BOX x STRATO

8

## Pizza prosciutto e funghi

0371



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

200°C

Our pizza with ham and mushrooms is made with 30% of biga in weight, hand made and, after a long leavening it is stuffed with selected raw materials such as: -MOZZARELLA: 100% Italian milk -TOMATO PUREE/TOMATO PULP: 100% Italian - first quality ham cubes and mushrooms: more than 10%

PESO x Pc (g)

1000

PESO x BOX (g)

4000

EAN BOX

8033324963715

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

8

## Pizza provola affumicata e speck

0373



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

200°C

Our pizza with smoked provola and speck is made with 30% of biga in weight, hand made and, after a long leavening, it is stuffed with selected raw materials such as: -MOZZARELLA: 100% Italian milk (10%) -TOMATO PUREE/TOMATO PULP: 100% Italian - first quality smoked provola (10%) and speck (8%)

PESO x Pc (g)

1000

PESO x BOX (g)

4000

EAN BOX

8033324963739

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

8

## Pizza wurstel

0374



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

200°C

Our pizza with wurstel is made with 30% of biga in weight, hand made and, after a long leavening, it is stuffed with selected raw materials such as: -MOZZARELLA: 100% Italian milk (24%) -TOMATO PUREE/TOMATO PULP: 100% Italian - first quality wurstel (14%)

PESO x Pc (g)

1000

PESO x BOX (g)

4000

EAN BOX

8033324963746

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

8

## Pizza tricolore (burrata-pomodorini-basilico)

0361



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

180°C

the italian bread in our pizza with burrata, cherry tomatoes and basil, made with 30% of biga, handmade and, after long rising, is filled with selected raw materials such as: -MOZZARELLA: 100% Italian milk (24%) - TOMATO PASSATA / TOMATO PULP: 100% Italian

PESO x Pc (g)

1000

PESO x BOX (g)

4000

EAN BOX

8033324963616

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

8

## Pizza verdure grigliate

0395



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

200°C

Our pizza with grilled vegetables is made with 30% of biga in weight, hand made and, after a long leavening, it is stuffed with selected raw materials such as: -MOZZARELLA: 100% Italian milk -TOMATO PUREE/TOMATO PULP: 100% Italian - first-quality grilled vegetables (zucchini, eggplants and pepperoni): more than 12% Mozzarella, tomato puree and grilled vegetables are about 60% of the total ingredients.

PESO x Pc (g)

1000

PESO x BOX (g)

4000

EAN BOX

8033324963951

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

8

## Pizza tonno e cipolla

0396



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

200°C

Our pizza with tuna and onions is made with 30% of biga in weight, hand made and, after a long leavening, it is stuffed with selected raw materials such as: -MOZZARELLA: 100% Italian milk -TOMATO PUREE/TOMATO PULP: 100% Italian - first-quality tuna and onions: more than 10% Mozzarella, tomato puree, tuna and onions are about 60% of the total ingredients.

PESO x Pc (g)

1000

PESO x BOX (g)

4000

EAN BOX

8033324963968

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

8

## Pizza al salame piccante

0376



TEMPO COTTURA

ventilated oven  
- already hot  
10/12 min



°C COTTURA

200°C

Our pizza with spicy salami is made with 30% of biga in weight, hand made and, after a long leavening, it is stuffed with selected raw materials such as: -MOZZARELLA: 100% Italian milk -TOMATO PUREE/TOMATO PULP: 100% Italian - spicy salami Mozzarella, tomato puree and spicy salami are about 60% of the total ingredients.

PESO x Pc (g)

1000

PESO x BOX (g)

4000

EAN BOX

8033324963760

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

8

## Pizzetta 75 gr

0455



TEMPO COTTURA

ventilated oven  
- already hot 5/6  
min



°C COTTURA

200°C

it's made with 30% of biga in weight, it is then portioned and hand made and, after a long leavening, it is stuffed with selected raw materials such as: -MOZZARELLA: 100% of cows' milk from Italian farms. -TOMATO PUREE/TOMATO PULP: 100% Italian origin. Mozzarella and tomato puree affect about 60% of the total ingredients.

PESO x Pc (g)

75

PESO x BOX (g)

5000

EAN BOX

8033324964552

EAN CONFEZIONE

-----

IVA %

10

BOX x STRATO

8

# PRECUT BREAD

## Ciaccio pretagliato 120 gr

**IPT0268**



TEMPO COTTURA

defrost and  
ready to eat



°C COTTURA

room

the big size of our chicco di grano in 120 grams: a bread with extra-virgin olive oil, characterized by a dough rich in biga (over 30% in weight with respect to flour) and an original shape. The product has a fragrant and scented crust and it is soft and rich in alveolus inside.

PESO x Pc (g)

120

PESO x BOX (g)

1920

EAN BOX

8033324962688,00

EAN CONFEZIONE

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IVA %

4

BOX x STRATO

8

## Arabo pretagliato 80 gr

**IPT0267**



TEMPO COTTURA

defrost and  
ready to eat



°C COTTURA

room

the experience of "a long time ago" bread line: Arab bread is a product of the tradition, it's very ancient and difficult to make; because it must be soft, smooth and should not crack. It must also be suitable for the different baking requirements according to the area. Our challenge was to create a unique product, starting from the simple and artisan recipe: it is made with BIGA at 30% in weight and the process requires long leavening times.

PESO x Pc (g)

80

PESO x BOX (g)

1920

EAN BOX

8033324962671,00

EAN CONFEZIONE

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IVA %

4

BOX x STRATO

8

## Ciabattina pretagliata 100 gr

**IPT0266**



TEMPO COTTURA

defrost and  
ready to eat



°C COTTURA

room

our ciabattina is a product of the tradition. Born in Veneto, it is characterized by a high percentage of water. This product is made according to the traditional process. Among its ingredients, it has biga at 30% in weight on flour.

PESO x Pc (g)

100

PESO x BOX (g)

2400

EAN BOX

8033324962664,00

EAN CONFEZIONE

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IVA %

4

BOX x STRATO

9

## Rettangolino Waldkorn® Cereali Antichi 90 gr

**IPT0269**



TEMPO COTTURA

defrost and  
ready to eat



°C COTTURA

room

waldkorn ancient grain bread

PESO x Pc (g)

90

PESO x BOX (g)

2700

EAN BOX

8033324962695,00

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

9

## Focaccina tonda 110 gr

**IPT0270**



TEMPO COTTURA

defrost and  
ready to eat



°C COTTURA

room

plain round focaccia, handmade, with extravergin oil and 30% of biga

PESO x Pc (g)

110

PESO x BOX (g)

1980

EAN BOX

8033324962701,00

EAN CONFEZIONE

-----

IVA %

4

BOX x STRATO

8

## Focaccina integrale 110 gr

**IPT0271**



TEMPO COTTURA

defrost and  
ready to eat



°C COTTURA

room

whole wheat focaccia, handmade, with extravergin oil and 30% of biga

PESO x Pc (g)

110

PESO x BOX (g)

1980

EAN BOX

8033324962718,00

EAN CONFEZIONE

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IVA %

4

BOX x STRATO

8

# Hamburger classico pretagliato con sesamo 79 gr

**IPT0216**



TEMPO COTTURA

**defrost and  
ready to eat**



°C COTTURA

**room**

classic hamburger in italian style recipe

PESO x Pc (g)

**80**

PESO x BOX (g)

**1920**

EAN BOX

**8033324962169,00**

EAN CONFEZIONE

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IVA %

**10**

BOX x STRATO

**8**



# PIZZA NUGGET SNACK

## Pizza nugget Sorrento

0231



TEMPO COTTURA  
defrost 5 min/8'



°C COTTURA  
180°/ 300 W

272/5000  
an innovative snack for parties and aperitifs. Pizza dough, not fried with a wide assortment of tastes that recover the Italian tradition widespread in the recipes of the territories. Concentrated double tomato, tomato pulp, mozzarella, grated provolone cheese.

PESO x Pc (g)  
18

PESO x BOX (g)  
1500

EAN BOX

8033324963845

EAN CONFEZIONE

8033324962312

IVA %

10%

BOX x STRATO

18

## Pizza nugget Bologna

0232



TEMPO COTTURA  
defrost 5 min/8'



°C COTTURA  
180°/ 300 W

an innovative snack for parties and aperitifs. Pizza dough, not fried with a wide assortment of tastes that recover the Italian tradition widespread in the recipes of the territories. Bolognese sauce with: tomato pulp, beef, pork, carrot, celery, onion, mozzarella.

PESO x Pc (g)  
18

PESO x BOX (g)  
1500

EAN BOX

8033324962329

EAN CONFEZIONE

8033324963852

IVA %

10%

BOX x STRATO

18

## Pizza nugget Roma

0233



TEMPO COTTURA  
defrost 5 min/8'



°C COTTURA  
180°/ 300 W

an innovative snack for parties and aperitifs. Pizza dough, not fried with a wide assortment of tastes that recover the Italian tradition widespread in the recipes of the territories. Cream of artichokes and cream with 4 cheeses with: Italico, Emmental, Fontina DOP, Parmigiano Reggiano DOP.

PESO x Pc (g)  
18

PESO x BOX (g)  
1500

EAN BOX

8033324962336

EAN CONFEZIONE

8033324963869

IVA %

10%

BOX x STRATO

18

## Pizza nugget Napoli

0234



TEMPO COTTURA  
defrost 5 min/8'



°C COTTURA  
180°/ 300 W

303/5000  
an innovative snack for parties and aperitifs. Pizza dough, not fried with a wide assortment of flavors that recover the Italian tradition widespread in the recipes of the territory. Spicy vegetable cream with: tomato pulp, green olives, capers, onion, basil, garlic, chilli, mozzarella.

PESO x Pc (g)  
18

PESO x BOX (g)  
1500

EAN BOX

8033324962343

EAN CONFEZIONE

8033324963876

IVA %

10%

BOX x STRATO

18

## Pizza nugget Treviso

0237



TEMPO COTTURA  
defrost 5 min/8'



°C COTTURA  
180°/ 300 W

339/5000  
an innovative snack for parties and aperitifs. Pizza dough, not fried with a wide assortment of tastes that recover the Italian tradition widespread in the recipes of the territories. Chioggia radicchio IGP cream, red wine, balsamic vinegar of Modena PGI, 4 cheese cream with: Italico, Emmental, Fontina DOP, Parmigiano Reggiano DOP.

PESO x Pc (g)  
18

PESO x BOX (g)  
1500

EAN BOX

8033324962374

EAN CONFEZIONE

8033324963821

IVA %

10%

BOX x STRATO

18

## NOTE

## NOTE

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